DROP-IN
ELECTRIC RANGE
USE AND CARE MANUAL

Copy Your Model and Serial Numbers IN THE BOX BELOW

Model and Serial numbers are on a plate, behind the oven door, on the front frame. If you call for service, or with a question, have this information ready.

Keep this book, your installation guide, your warranty and the sales slip together.

Model No.: _____

Serial No.: _____

Purchase Date: _____

Part No. 336126

4348156

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FIND PROBLEMS DURING THE WARRANTY PERIOD

Warranties are based on time, not usage. You should try each feature and control on your new range soon after installation.

IMPORTANT INSTRUCTIONS

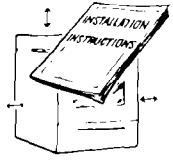
Read the Safety Rules below and all operating instructions before using this appliance

ONLY YOU CAN PREVENT ACCIDENTS

GENERAL

Keep this book for later use.

Be sure your range is put in and grounded properly.



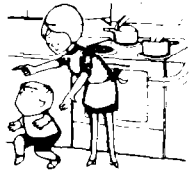
Never try to fix or replace any part of the range unless this book tells you to. All other work should be done by a skilled technician.

Never block free airflow through the oven vent see page 6.

Only some kinds of glass and ceramic pans can be used for cooktop cooking. Be sure that the pan you use will not break when heated on the cooktop elements. See page 9 for tips on cookware.

CHILD SAFETY

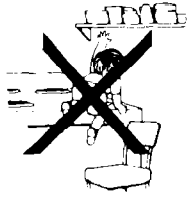
Teach your children not to play with range knobs or any other part of the range.



Never leave children alone or unwatched where a range is in use. **Never** leave the oven door open when you are not watching the range.

NO!

Caution — Do not store things that children might want above a range. Never let children climb on any part of the range.

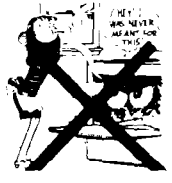


NO!

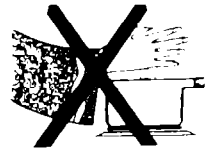
SAFETY

Never use your range to heat a room. Doing so can be dangerous and hurt range parts.

NO!



Never wear loose clothing while using your range. Such clothes could catch fire.

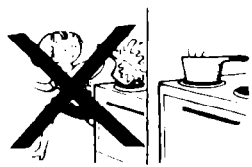


NO!

Never heat unopened food containers. Pressure build-up may make container burst and cause injury.

Never let pot handles stick out over the front of the range. Turn handles in, over the cooktop, so that they can not be bumped into. Be sure not to turn handles over another element. They may get hot and burn you.

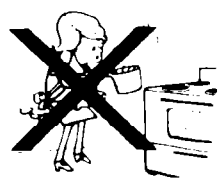
NO!



Always use care when opening oven door. Let hot air or steam out before moving food.

Always move oven racks while oven is cool.

Always use dry pot holders when removing pans from the oven or cooktop. Moist or damp pot holders can cause steam burns. Do not use a towel or other bulky cloth. It may catch fire on the element.



NO!

Always use care when touching cooktop elements, areas near cooktop elements, oven heating elements or inside the oven. Heating elements could be hot enough to burn you even if they are dark in color. The oven vent duct (see page 6) and the oven door may also become hot during range use.

Choose pots and pans with flat bottoms, large enough to cover the entire cooktop element. This will cut down the risk of setting pot holders or clothing on fire with an uncovered element and waste less energy.

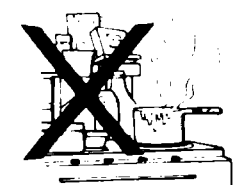
GREASE FIRES

Never leave jars or cans of fat or drippings on or near the range. Never let grease build up on your range. You can keep grease fires from starting if you clean up grease and spills after each range use.

NO!

Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat has cooled.

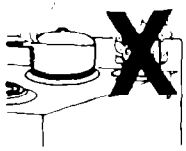
Always keep the range area clear and free from things that will burn, gasoline and other flammable vapors and liquids. Never store things in an oven or near cooktop elements. These things may catch fire and plastic items may melt and burn.



NO!

Never use aluminum foil to line drip bowls or oven bottoms. Only use foil as shown on page 7 of this book. Improper use of foil can start a fire.

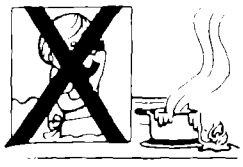
Never leave jars or cans of fat or drippings on or near the range. Never let grease build up on your range. You can keep grease fires from starting if you clean up grease and spillovers after each range use.



NO!

Never leave cooktop elements unwatched at high heat settings. Boilovers cause smoking and greasy spillovers may catch fire.

NO!



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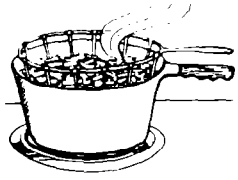


When broiling always remember to remove the broiler pan from the range and clean it when you are finished cooking. If you leave a broiler pan full of grease in the range and later use the oven, you may have a broiler fire.

PUTTING OUT A GREASE FIRE

It is a good idea to have a dry chemical, foam or Halon type fire extinguisher where you can easily reach it in case of a cooking fire. A Halon extinquisher will not spoil food and makes no mess.

Never use water on a grease fire — it will only spread the flames. Never pick up a flaming pan. Instead:

1. Turn off the heating element.
2. Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher.

How to put out a liquid grease fire with a fire extinguisher:

1. Stand back 5 or 6 feet.
2. Open the extinguisher.
3. Starting at the flames closest to you, move the extinguisher side to side and work back until all flames are out.

CAUTION: If you bring the extinguisher too close, you may blow burning grease all over the cooking area.

COOKTOP CONTROLS

A symbol near the cooktop control knobs shows which element is turned on by each knob.

The cooktop controls can be set anywhere between LO and HI for an unlimited number of heat settings. **To turn the control knobs from the OFF position, push the knobs in, then turn in either direction.**

Start your cooking at a higher setting to speed element heat up, then turn the control to a lower setting to finish cooking. Remember that cooking will continue after the unit is turned off. Train yourself to turn controls down or off before cooking is finished. See the chart below for suggested control settings.

Never line reflector bowls with aluminum foil. Foil can block normal heat flow, and damage the range. This is especially true if foil blocks the oven vent tube under the right rear cooktop element.

ENERGY SAVING TIPS

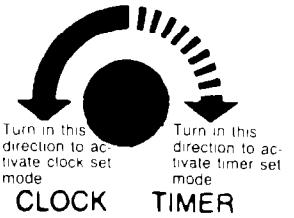
- Check the Choosing Cookware chart on page 9 to see which type of cookware is best for each type fo cooking you do.
- Pans must cover the entire element to absorb the full heat output. An undersized pan will expose part of the element and the uncovered part will glow red. This shows heat and energy are being wasted.
- Use pans that
  - A. Have flat bottoms and straight sides
  - B. Have light handles that do not tilt pans.
  - C. Are about the same size as the element.
- When possible, thaw frozen foods before cooking, cook with the minimum amount of water and use a pan with a tightly fitting lid.
- Put pans on the cooktop elements before the heat is turned on, so you will not waste heat.
- Be sure to watch foods when heating them quickly on HI. As soon as the food reaches the cooking temperature, reduce the heat to the lowest setting that will keep it cooking.
- Turn the element off just before cooking is done, to use the remaining heat to finish cooking and keep food warm before serving.
- Never leave an empty pan on a hot element. This can damage the range cooktop, reflector bowl and pan, and the element.

TO BAKE OR BROIL

1. Set OVEN CONTROL knob to BROIL or needed temperature.
2. When finished turn knob to OFF.

TO SET THE CLOCK (Some Models)

1. Turn the Clock/Timer knob in the counterclockwise direction until the words "SET TIME" are displayed.
2. Turn the Clock/Timer knob in either direction to set the time of day. Clock is now set.



TO SET TIMER (Some Models)

1. Turn the Clock/Timer knob in the clockwise direction until the words "SET TIMER" are displayed.
2. Turn the Clock/Timer knob in any direction to set amount of time. The timer will automatically start counting down.
3. When time is up, 3 beeps will sound.

Note: To cancel timer, turn the Clock/Timer knob until the display reads :00.

While the timer is being used, the time of day will be shown in the display about every 10 seconds.

NEW OVEN ODOR

During the first baking and broiling cycles in your new oven, there may be some odor. This is normal and is caused by the heating of new parts and insulation. The odor will go away within a short time. A vent fan or other ventilation will help to clear the air.

OVEN LIGHT (Some Models)

Some models have an interior oven light. To turn the oven light on and off, push the Oven Light switch on the control panel. See page 13 for more information.

OVEN VENT

When the oven is on, heated air is vented through a vent under the right rear cooktop element. On the cooktop, this hot air make pot handles hot or melt plastic items left too near the vent.

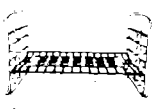
The vent is necessary for proper air circulation in the oven and good baking results. **Do not block this vent. Doing so may cause cooking failure, fire or damage to the range.**

RACK AND PAN ARRANGEMENT

Put oven rack(s) in place before turning on the oven. Rack positions are numbered 1 to 4, starting at the bottom with number 1. In general, when using only one rack, position No. 2 should be used. When using two racks, positions No. 2 and 4 work best.

When using cookie sheets place them with the long side of the cookie sheet toward the front of the oven and centered on the rack. When using two cookie sheets at the same time use rack positions No. 2 and 4. The cookies on the lower rack may be done 1-2 minutes before the ones on the higher rack. You may want to switch rack positions when baking is halfway finished.

Pans too close to each other, to oven walls, or to the oven bottom block the free movement of air. Improper air movement causes uneven browning and cooking.

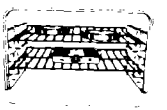


When using a large flat pan that covers most of the rack, center on one rack.

Sheet Cake, Cookies, Biscuits

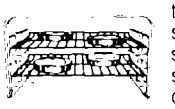
When baking a sponge or angel food cake, center on one rack in the lowest position.

Angel Food or Sponge Cake



The pan or pans using the least rack area should be placed on the lower of the two racks.

Cake Layers, Pies, Casseroles, 3 Pans



When using two racks and several pans, stagger them so no pan is directly above another.

Cake Layers, Pies, 4 Pans (staggered)

PREHEATING

Preheating lets the oven heat evenly before the food is put in. Allow 10 minutes at temperatures less than 350° F and 15 minutes at 350° F or more.

With recipes that call for an oven preheated to a certain temperature, it is very important that you follow those instructions. It is not likely that you will get good baking results every time without preheating to the needed temperature, unless the recipe says to start in a cold oven.

After the oven is preheated and you are ready to put the food in, try to have everything handy so that you will not have to leave the oven door open for an extended period of time.

Opening the door to often to check the food during baking makes it impossible for the oven to stay at the same temperature you have selected. Try to time your baking and check only when close to being finished.

NOTE: When using cookware made of ovenproof glass or pottery, Teflon ® coated cookware and dull or darkened pans in the oven, be sure to reduce recipe temperature by 25°F (see Choosing Cookware, page 9).

USING FOIL

For Baking

To catch spillovers, cut a piece of foil slightly larger than the pan and turn up the edges. Use two oven racks and put the foil on the lower oven rack below the pan. Do not use aluminum foil directly under a pan on the same oven rack. The foil will reflect heat away from the pan.

CAUTION

Do not cover the bottom of an entire oven rack with foil. The foil can block normal heat flow, cause cooking failures, and damage the oven interior.

For Roasting

For slow browning, place a foil "tent" loosely over the meat. This is especially good on a large turkey. Do not seal the foil. Sealing the foil will tend to steam the meat.

To reduce spattering, lightly crush foil and put it in the bottom of the pan under the food.

For Broiling

CAUTION

Do not cover the broiler grid with foil. Hot fat on the foil may cause a broiler fire. If a fire starts, close the oven door and turn controls off. If fire does not go out throw baking soda on the fire. Do not put water on the fire.

BROILING TIPS

- Your oven door should be open to the stop position while broiling (see page 13) If the door is closed the food will roast and not broil.
- Use only the broiler pan and grid that came with your range for broiling. They are made for proper drainage of fat and liquids and help prevent spatter, smoke, or fire.
- Do not preheat when broiling. For even broiling on both sides, start the food on a cold pan. Allow slightly more than half the cooking time for the first side then turn the food using tongs. If you pierce the meat with a fork, the juices will escape.
- When broiling frozen meat, use on rack position lower than shown in the chart and up to 1½ times the broiling time.
- Trim the outer layer of fat from steaks and chops. Slit fatty edges to keep the meat from curling.
- Always put the food being broiled on the proper rack (see chart at right). Food placed too close to the broiler may spatter, smoke or catch fire.
- For maximum juiceness, salt the first side just before turning the meat. Salt the second side just before serving.
- Brush chicken and fish with butter several times as they broil. When broiling fish, grease the grid to prevent sticking.
- Never leave a soiled broiler pan in the range. Grease in the pan may smoke or burn the next time the oven is used. See page 11 for tips on cleaning the broiler pan and grid.
- Be sure you know how to put out a grease fire. See page 4.

POSITIONING BROILER PAN

Broiling is cooking by direct heat from the upper oven element. Tender cuts of meat or marinated meat should be selected for broiling. For best results steaks and chops should be at least ¾" thick.

After placing food on the broiler pan, put the pan on an oven rack in the proper position. The recommended rack position and cooking time can be found in the chart below.

The closer the food is to the broil element the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the element lets the meat cook to the center while browning outside.

Food	Rack Position 4 = Highest 1 = Lowest	Total Times (Minutes)
Steak - 1" Thick		
Rare	4	9-11
Medium	3	13-15
Well Done	3	21-23
Ground Beef Patties		
Medium - 1" Thick	3	16-18
Medium - ½" Thick	4	7-9
Lamb Chops - 1" Thick	3	18-21
Pork Chops - 1" Thick	3	27-29
Pork Chops - ½" Thick	3	16-18
Ham Slice - ½" Thick	3	11-12
Fish (Fillets)	3	11-13
Chicken (Pieces)	2	45-55
Frankfurters	3	8-11
Bacon	3	9-11

This chart is a general guide. The size, weight, thickness and starting temperature of the food, as well as your own personal preference, will affect the cook time.

ROASTING TIPS

Roasting time will depend on the oven temperature, meat temperature, size, shape and type of the meat, the proportion of bone and fat, and the degree of doneness (internal temperature) you desire.

- Add extra time (15 to 20 minutes per pound) when roasting frozen meats.
- For even cooking, put the meat in the pan with the fat side up.
- Use a roasting pan that fits the size of the roast. Too small a pan will let the melted fat drip over the edge and too large a pan will cause spattering.
- Reduce spattering by putting lightly crushed foil in the pan under the food.
- To best measure doneness, always use a meat thermometer.
- For easier carving, let the roast stand 10 to 20 minutes after removing it from the oven. Always carve across the grain of meat.

MEAT	OVEN TEMP	INTERNAL TEMP	MEAT	OVEN TEMP	INTERNAL TEMP
Beef, Lamb	325°F		Veal	325°F	170°F
rare		140°F	Pork (fresh)	325°F	170°F
medium		160°F	Chicken	375°F	190°F
well		170°F	Turkey	325°F	185°F

USING A MEAT THERMOMETER

Stick the thermometer into the center of the largest muscle of meat, or in the inner thigh, or breast of poultry. For an accurate reading, the top of the thermometer should not touch the bone or gristle or rest in a pocket of fat.

As the meat cooks, the thermometer may slip from its position. If the reading on the thermometer seems unusually high for the length of time the met has cooked, check the thermometer and reposition it if necessary.

If you let a roast stand 10 to 20 minutes after you remove it from the oven, it will be easier to carve and the internal temperature will raise as it stands. Remove the roast from the oven when the thermometer reads 5°F to 10°F less than the internal temperature you desire. If you do not plan to let the roast stand, leave the meat in the oven until the full temperature is reached.

CHOOSING COOKWARE

COOKTOP COOKWARE	COOKING NOTES
Aluminum	Spreads heat quickly and evenly. Best for frying, braising and pot roasts.
Cast Iron	Slow to change temperature and holds heat. Good for browning, frying and stewing.
Coppper Tin-lined	Quick to change temperature. Great for gourmet cooking, wine sauces and egg cookery. Tinlining will wear thin with use and must be retinned to avoid a poisonous reaction between the copper, the heat and the food.
Glass Ceramic	Slow to change temperature. Best for long, low heat cooking with a liquid.
Porcelain Enamel	Porcelain enamel over steel is long lasting, stain and scratch resistant. How well it heats depends upon the type of steel used. Best for cooking soups and other liquids.
Stainless Steel	Usually combined with other metals such as aluminum, copper or carbon steel. These other metals make the cookware heat more quickly while the stainless steel makes it strong and long lasting. Best for frying, sauces, soups, vegetables and egg cooking.
OVEN COOKWARE	
Aluminum	Absorbs heat faster than glass or steel and conducts heat well. Produces delicate browning, tender crusts, and reduces spattering of roasts. Best for cakes, muffins, quick breads, cookies and roasting.
Ovenproof Glass/ Pottery	Because this cookware absorbs heat quickly and holds it well, you should lower your oven temperature 25ºF. Gives food a deep, crusty brown top. Best for casseroles.
Teflon, Dull or Darkened Cookware	Absorbs heat quicker than shinny cookware. Lower your oven temperature 25ºF (except for pastry). Good for pies and other foods baked in pastry shells.

Q. Can I use special cooking equipment, like an oriental wok, on my cooktop elements?

A. Yes, if you use a support ring that is vented with holes. Solid (unvented) support rings should not be used because they trap the heat under the element and may damage the cooktop.

COMMON BAKING PROBLEMS AND CAUSES

CAKE RISES UNEVENLY
- Range or oven rack not level
- Pan warped
- Batter spread unevenly in pan
- Pans too close to oven wall or rack too crowded

CAKE HIGH IN MIDDLE
- Too much flour
- Oven temperature too high

CAKE NOT DONE IN CENTER
- Wrong size pan
- Oven too hot
- Pan not centered in oven

CAKE FALLS
- Too much shortening, liquid or sugar
- Temperature too low
- Pan too small
- oven door opened too often
- Too much leavening or stale leavening
- Overmixing after adding flour

BOTTOM PIE CRUST SOGGY
- Filling too juicy
- Filling allowed to stand in pie shell before baking
- Used shiny pans
- Temperature too low at start of baking
- Crust and/or filling not allowed to cool before filling crust

BURNING AROUND EDGES OF PIE CRUST
- Oven temperatures too high
- Edges of crust too thin or too high
- Oven too full or pans too close together

COOKIES AND BISCUITS BURN ON BOTTOM
- Oven preheat time too short
- Pan too deep or too large
- Used dark pans
- Used incorrect rack position

FOOD NOT DONE AT END OF COOKING TIME
- Oven temperature set too low
- Oven too crowded
- Oven door opened too often
- Aluminum foil blocking air movement

OVEN CLEANING

Some models have a standard porcelain oven finish and some models have a continuous clean finish on the oven top, back and sidewalls. Standard porcelain is smooth. The continuous clean finish has a rougher texture.

See the cleaning instructions on page 11 to find out how to best clean the standard porcelain finish. If your oven has the continuous clean finish, read below how this special porcelain enamel works and how to care for it.

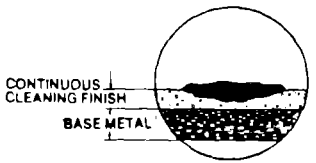
On a smooth standard porcelain surface, a fat spatter beads up, then chars and turns black. On the rougher continuous-cleaning surface, a fat spatter spreads out forming a larger area and then gradually burns away at medium to high baking temperatures.

You do not have to wipe up heavy spatters, but it may speed the cleaning action. If you wish to wipe up heavy spatters, follow the tips below so you do not damage the continuous-cleaning finish.

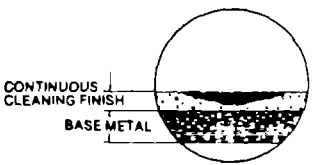
- Use clear water or detergents such as Fantastik, Liquid Ajax, Top Job, Liquid Lysol, or Mr. Clean, mixed in water, and a soft cloth or nylon brush to clean any heavy spatters.
- Do not use paper towels or sponges because these materials will rub off and clog the pores of the finish.
- After cleaning the surface, rinse it well, using three tablespoons of vinegar, mixed with a quart of cold water. Blot up excess liquid.
- Never scrape or use abrasive materials such as scouring powders, commercial oven cleaners or steel scouring pads for cleaning up heavy spatters. These materials will scratch and damage the finish.

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on the type and amount of soil, oven temperature and the length of time the oven is used.

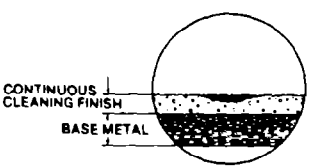
Soil will slowly go away with normal oven use. Cleaning occurs whenever the oven is turned on for baking or roasting. The oven will look presentably clean, even though some spatters may be present. No cleaning takes place when the oven is off.



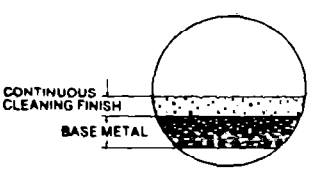
A heavy spatter has filled the pores and formed a mound of soil.



The heavy spatter has been wiped up. The continuous-cleaning action will begin the next time the oven is used.



This shows the amount of soil remaining after a few hours of oven use. The soiled area is smaller and lighter in color.



After more oven use, the soil has been removed.

NOTE: If any stubborn stains remain after normal oven use, you may run the oven empty at 400°F for additional continuous-cleaning action. Some foods may leave a light discoloration even when the surface is clean.

You can protect the oven bottom from heavy spillovers and cut your cleaning time by using a piece of aluminum foil under your cooking utensil. See page 7 for tips on using foil correctly.

PART	CLEANING INSTRUCTIONS
Control Panel and Knobs	Pull knobs off and wash at sink in **soap and water**. Wash control panel with **soap and water**, rinse with **vinegar and water** and dry with a paper towel. **Important: See page 12 for correct replacement of knobs.**
Cooktop Reflector Bowls	See page 12 for instructions on removing cooktop elements. **Do not put cooktop elements into water to clean. They clean themselves when heated during use.** Wash cooktop reflector bowls with **soap and water** after each spillover. Soak stubborn stains with an**ammonia** soaked paper towel, then rub gently with a **scouring pad.** Excessive rubbing may scratch the finish. If spills go below reflector bowls, lift the cooktop to clean below (see Burner Box, below).
Burner Box (under cooktop)	Raise cooktop as shown on page 12. Wash with **soap and water**, then dry.
Outside Finishes: Chrome	Wash with **soap and water.** For heavy soil, cover with a damp cloth and let soak 30 minutes. A **chrome cleaner** may be used. To remove finger prints on brushed chrome, apply a small amount of baby oil or cooking oil with a cloth or paper towel. Rub in the same direction as the brush marks on the chrome. Chrome will stain if acidic foods (such as vinegar) are not cleaned up quickly.
Glass (some oven doors)	Wash with a soapy damp cloth. Remove stubborn soil with a paste of **baking soda and water** or **ammonia and water. Do not use abrasive materials. Before using an all-purpose cleaner, check the label to be sure it is recommended for glass—some will permanently damage glass.** To help prevent a brown residue from forming on the oven window the next time the oven is heated, rinse the inside window with **vinegar and water,** then dry.
Porcelain (cooktop)	Porcelain enamel can crack or chip with misuse. It can stain if acid spillovers are not cleaned up quickly. Wash with **soap and water.** For heavy soil, cover with a damp cloth and let soak 30 minutes or use a **scouring pad.** Rinse then dry with a paper towel. **If you are not sure if a surface is paint or porcelain, follow the instructions in the paint section of this chart.**
Paint (some oven doors)	Wash with soap and water, rinse then dry with a paper towel. **Avoid cleaning powders or abrasives which may scratch the surface.** **scratch the surface.**
Oven Finishes: Porcelain	Wash with **soap, water** and a **scouring pad.** Soak stubborn stains with an **ammonia** soaked paper towel, or set a dish of **ammonia water** in the oven overnight to loosen soil, then rub with a scouring pad. Rinse with **vinegar and water.** When using **oven cleaners,** follow package directions and **be sure that no trace of the oven cleaner remains in the oven.** Traces of the cleaner could put stains on the oven finish when heated. To make sure this does not happen give a final rinse of vinegar and water. **Caution:** Do not coat heating element and thermostat bulb (wire in upper part of oven). Never use oven cleaner on outside oven surfaces, aluminum, chrome or baked enamel.
Continuous Cleaning	Follow special instructions for continuous cleaning ovens on page 10. Never use oven cleaners or abrasive cleaners.
Oven Racks	Remove from oven (see instructions on page 14) and wash at sink with soap, **water and a scouring pad.**
Broil Pan and Grid	**Do not leave in range to cool.** If you clean immediately, the soil will steam loose while you are eating. Remove pan from oven and remove fat and drippings. Sprinkle pan with detergent then cover with a wet cloth or paper towel and let soak. Later wash in **soap and water** using a **scouring pad** as necessary. Both the pan and grid are dishwasher safe.

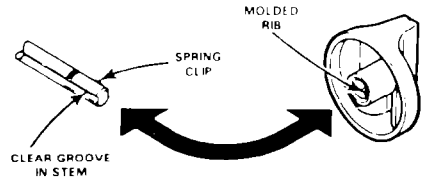
REMOVABLE KNOBS

All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. See the cleaning instructions on page 11.
Hint: Slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up.
See the cleaning instructions on page 11.

Caution: Read these instructions carefully before replacing the knobs. Replacing the knobs improperly will damage the knobs and the spring clip on the stems. if this happens, the knobs will fit loosely.

To correctly replace the knob:

1. Look at the stem. It has a groove in each side. The groove is clear (see illustration).
2. Check the inside of the knob and find the molded rib.
3. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.



REMOVABLE COOKTOP UNITS

The cooktop elements of open coil element models can be unplugged and the reflector bowls removed for cleaning.

Be sure all cooktop unit control knobs are turned off and elements are cool before you remove or replace a cooktop unit.

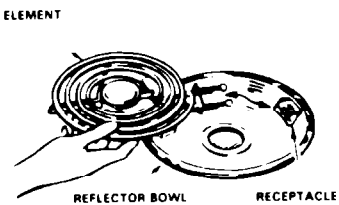
To remove:

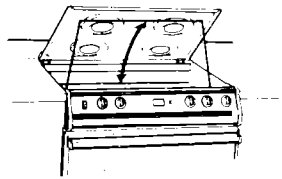
1. Grasp element, tilt it upward slightly to clear the reflector bowl, then pull away from the receptacle. **The element will not sit level when replaced if it is forced too far upward when removed.**
2. Lift out the reflector bowl. See the cleaning instructions on page 11. **Do not put the element into water. It cleans itself when heated during normal use.**

To replace:

1. Replace the reflector bowl. Be sure the receptacle is showing in the bowl opening.
2. For models with porcelain enameled reflector bowls, replace chrome trim ring.
3. Slide the plug of the element firmly into the receptacle and lower the element into place.

Important: Never operate a cooktop element without the reflector bowl in place. This can cause scorching of the cooktop, burning of wiring insulation and loss of energy.





LIFT-UP COOKTOP

To raise the cooktop so the area underneath can be cleaned, grasp the cooktop at the front and lift up. Some models have a cooktop support. Raise the support to hold the cooktop while cleaning.

See the cleaning instructions on page 11. When finished cleaning, lower the cooktop.

To avoid chipping or damaging porcelain coated cooktop, be careful not to drop or force cooktop when raising or lowering.

REMOVABLE OVEN DOOR

To remove:

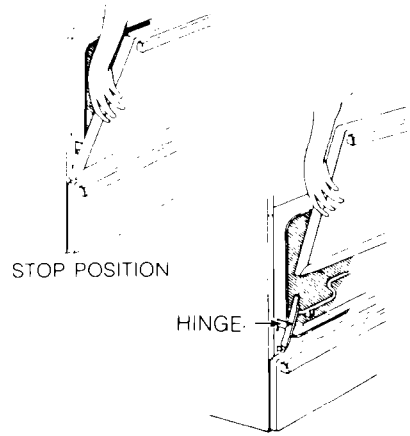
1. Open the door to the stop position (see illustration)
2. Grasp the door at each side and lift up and off the hinges.

See the cleaning instructions on page 11.

NOTE: When the door is removed and hinge arms are at stop position, do not bump or try to move the hinge arms. The hinges could snap back causing an injury to the hands or damage to the porcelain on the front of the range. Cover the hinges with toweling or empty towel rolls while working in the oven area.

To replace:

1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. **The hinge arms must still be in the stop position.**
2. Slide the door down onto the hinges as far as it will go and close the door.



REPLACING THE OVEN LIGHT (Some Models)

Do not touch oven bulb when it is hot or with wet hands. Never wipe oven light area with wet cloth. Disconnect electrical supply to range before removing.

Never touch the electrically live metal collar on the bulb when replacing it.

Electrical power *must* be shut off if you have to replace a broken bulb.

Replace the bulb with a 40 watt, appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb and is made to withstand high oven temperatures and have a much longer bulb life.

REMOVABLE OVEN RACKS

Be careful not to scratch the oven finish when installing or removing the oven rack.

To nstall:

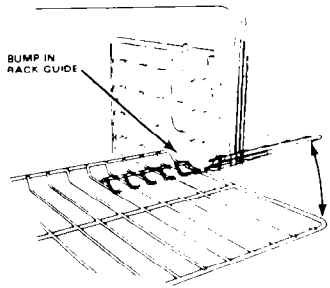
1 Set the raised back edge of the rack on a pair of rack guides.

2 Push the rack in until you reach the bump in the rack guide, then lift the front of the rack a bit and push the rack all the way in.

To Remove:

1. Pull the oven rack out, then up.

See the cleaning instructions on page 11.



ADJUSTING OVEN CONTROL KNOB

The temperature in your new oven has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the OVEN CONTROL knob 25ºF higher or lower than the temperature in your recipe then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

TO ADJUST OVEN TEMPERATURE

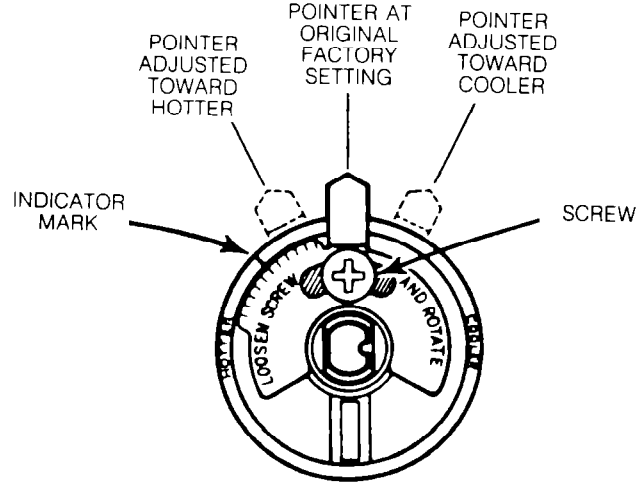
1. Turn OVEN CONTROL knob to OFF and remove the knob by pulling straight off.

IMPORTANT. Before you replace the OVEN CONTROL knob, turn to page 12 and carefully read the instructions for replacing the knob. **Do not force the knob onto the thermostat stem or you may damage it.**

2. The factory setting for the knob lines the indicator mark on the knob up with the mark in the center of the scale. The knob can be adjusted up to 50F⁰ hotter or 50F⁰ cooler, in 10F⁰ steps.
3. Use a screwdriver to loosen the screws about 1 turn each.
4. Rotate the metal part of the back of the knob in the HOTTER or COOLER direction. Each mark on the scale represents 10ºF.
5. When you reach the desired adjustment, retighten both screws.

When using the oven, after adjusting the oven control knob, set the oven control so that the tip of the pointer points to the selected temperature.

Select only the temperature with the pointer. Use the wihite mark on the front of the knob to select the OFF and BROIL positions.



IF YOU HAVE A PROBLEM

Save time and money - check this list before you call for service.

To eliminate unnecessary service calls, first read all the instructions in this manual carefully. Then, if you have a problem, always check this list of common problems and possible solutions before you call for service.

If you do have a problem you can not fix yourself, call your authorized Roper Dealer for help.

CLOCK/TIMER DOES NOT WORK

- Check to be sure the range cord is plugged into the outlet completely. Check for a blown fuse or tripped circuit breaker. Check for power outage.
- Check step by step operating instructions on page 6.

COOKTOP KNOBS WILL NOT TURN

- To turn from OFF position, push knob in and then turn.

COOKTOP ELEMENT DOES NOT WORK

- Check to be sure the element is plugged in firmly. See page 12.
- Unplug the element and plug one of the other elements, of the same size, in its place. See page 12. If the second element heats, the first element should be replaced. If the second element does not heat, call for service.

OVEN LIGHT WILL NOT WORK

- Check for a blown fuse or tripped circuit breaker.
- Bulb loose or burned out. Use a 40 Watt appliance bulb to replace.
- Power outage - check by trying household lights.

COOKING RESULTS ARE NOT WHAT YOU EXPECTED

- Are you using a tested recipe from a reliable source? Are you following all instructions in the recipe, such as pan size, preheating, using all ingredients called for?
- Check to be sure the range and oven rack are level. See your Installation Guide for leveling instructions.
- Oven too crowded, or using wrong rack position. See pages 6 and 9 for tips.
- Oven control knob not set correctly. See page 6 for step by step instructions.
- Using improper cookware. See tips on page 9.

OVEN/BROILER ELEMENT DOES NOT WORK

- Check to be sure the range cord is plugged into the outlet completely. Check for a blown fuse or tripped circuit breaker. Check for power outage.
- Is the Oven Control knob turned on?

OVEN TEMPERATURE SEEMS WRONG

- Is proper airflow blocked by aluminum foil? See page 7 for tips on correct use of foil.
- Is the oven vent blocked? See page 6.
- Check the section on baking problems and causes on page 9.
- The oven thermostat on your new range may be more accurate than the one on your old range. See page 14 for information on adjusting the Oven Control.

OVEN GIVES OFF AN ODOR

- See the section on new oven odor on page 6.

BROILING PROBLEMS

- Oven Temperature not set to stop within the Broil area of the knob.
- Using wrong rack position, See chart on page 8.
- Aluminum foil not used properly and grease can not drain correctly. See page 7.

OVEN/BROILER SMOKING

- Broiler pan full of grease left in range from the last time you broiled food. Dirty broiler pan must not be left in the range or smoking and a broiler fire can result the next time the oven is used.
- Aluminum foil not used properly and grease can not drain correctly. See page 7.
- Did you broil with the oven door open to the stop position? See page 7.

CONTINUOUS—CLEANING OVEN FINISH LOOKS SOILED

- The continuous-cleaning finish will gradually reduce soil during normal baking temperatures. It will not keep your oven spotless - only presentably clean.